

## Appendix 1

This list represents our best estimates for most of the glassware. We frequently purchased discount glasses, so some names are informal, in-house terms we created for unique or non-standard glassware.

- Shot Glass 1.25oz
- Rocks Glass 3oz to 4.5oz
- Flutes 2oz to 4oz
- Small Wine Glass / Globe 6oz
- Bucket Glass / Whiskey Glass / Old Fashioned 8oz
- Irish Coffee Glass 8.5oz
- Potion Bottle 6.5 to 8oz
- Coupe Glass 7oz
- Half Pilsner / Half Pint 8oz
- Martini 7oz to 9oz
- Wine Glass 9oz
- Collins / Highball Glass 9oz to 11oz
- Retro Glassware 8-10oz
- Metal Mug 10oz
- Mug / Brandy Snifter / Mason Jar 12oz
- Large Wine Glass 11oz to 14oz
- Hurricane 11oz to 14.5oz
- Mixing Glass 12oz to 14oz
- Drop Shot 1.5oz and Pounder
- Pounder/Soda/To-go 14oz to 16oz
- Heat Proof Container 14oz to 20oz
- Sealable Container 32oz
- Stein 34oz
- Growler/Pitcher 64oz

## Appendix 2

### Measuring and Mixing Techniques Guide

#### 1. Measuring Ingredients

##### **Standard Measurements:**

- Ounces (oz): Used for most liquid ingredients. Common amounts are 0.5 oz, 1 oz, 1.5 oz, and 2 oz.
- Teaspoon (tsp): A small measure used for potent ingredients. Equivalent to 1/6 oz.
- Dash: Approximately 1/8 teaspoon, often used for bitters.
- Splash: A very small, unmeasured amount, generally around 1/4 oz or less. Used for potent or finishing ingredients to add a hint of flavor without overpowering.
- Fill: Used to top off a drink with a mixer until the glass is full.
- Fill Equal Parts: Fill with a combination of ingredients in equal measures, typically used for mixers. For example, if filling with two mixers, add half of each until the glass is full.

##### **Tips:**

- Use a jigger for accurate liquid measurements.
- For dashes and drops, pour carefully or use a dropper for consistency.
- For ingredients like muddled herbs or fruit, adjust measurements based on preference for intensity.

#### 2. Mixing Techniques

##### **Drop Shots**

Drop shots are made by dropping a filled shot glass into a larger glass filled with a mixer. They are typically served with an energy drink or soda as the base.

Steps: 1. Prepare the shot glass with the specified ingredients. 2. Fill a larger glass about 1/3 full with the mixer. 3. Drop the shot glass into the larger glass. 4. Consume immediately for a burst of combined flavors.

##### **Shake and Strain**

Used for chilled drinks without ice.

Steps: 1. Add ingredients and ice to a shaker. 2. Shake vigorously for 10-15 seconds. 3. Strain into a serving glass, leaving ice behind.

##### **Stir in Shaker**

Used for cocktails that need gentle mixing.

Steps: 1. Combine ingredients with ice in a mixing glass. 2. Stir until well-chilled. 3. Strain into a glass without ice.

### ***Muddle in Glass Then Ice***

This technique releases flavors from ingredients like herbs or fruit.

Steps: 1. Place ingredients in the bottom of a glass. 2. Press firmly with a muddler to release juices and oils. 3. Add ice and other ingredients.

### ***Muddling Only***

For drinks requiring intense flavor from herbs or fruits.

Steps: 1. Add ingredients like mint or fruit slices to the bottom of a glass. 2. Use a muddler to crush ingredients until juices are extracted. 3. Proceed to add other ingredients or serve as is.

### ***Layering***

For creating visually distinct layers.

Steps: 1. Hold a bar spoon near the surface of the last layer. 2. Slowly pour the next ingredient over the spoon's back to layer.

### ***Trashcan Method***

Typically for energy drinks or sodas with spirits.

Steps: 1. Partially fill a glass with spirits and mixers. 2. Open a soda can and tip it upside down into the glass.

### ***Build in Glass***

Ingredients are added directly to the serving glass.

Steps: 1. Add ice (if required). 2. Pour each ingredient in the listed order.

### ***Shake and Pour***

Includes ice.

Steps: 1. Combine ingredients and ice in a shaker. 2. Shake briefly and pour everything into the glass.

### ***Float***

A gentle pour to keep an ingredient on top.

Steps: 1. Use the back of a spoon just above the drink. 2. Pour slowly to let the ingredient rest on top.

### ***Stir in Glass***

For drinks that are simple and require minimal dilution.

Steps: 1. Add ingredients and ice to a glass. 2. Stir gently to combine.

### ***Muddle and Shake***

Used for cocktails needing both flavor release and chilling.

Steps: 1. Muddle ingredients in the shaker. 2. Add remaining ingredients and ice, then shake.